



The Oval bowled over by Enodis refit

Michael Quayle, Deputy Manager at Oval Events, comments on the Enodis Food Service Group:

As the heroes of the England Cricket team won back the Ashes in front of a capacity crowd of 23,000, behind the scenes at The Brit Oval another winning partnership ensured the fans were catered for.

The Brit Oval boasts 12 kitchens, 3 member restaurants, 54 boxes and 10 fast food kiosks. The set up requires a huge range of equipment and after an exhaustive research process Oval Events worked with dealer Howell-Cummings Ltd to install equipment from industry favourite Enodis UK including Convotherm, Moorwood Vulcan, Delfield Sadia and Merrychef.

'It is fantastic that one supplier can refit all the kitchen equipment,' said Michael. 'And the process took just three days. On International Match days we cater for 3,500 hospitality guests who receive a plated three course lunch in addition to breakfast and afternoon tea. We needed versatile equipment to cater for large numbers while fulfilling our objective of serving the freshest food to each guest. The speed at which Convotherm achieves core temperature and holds it, is the best I have known.'

The Oval's unique surroundings prove a popular location and we cater for all sorts of events with numbers ranging from 5 to 500 people. The kitchen equipment never lets us down,' he added.

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